MEALTIME *Magic*

Add The Gourmet's Touch

by DEMETRIA M. TAYLOR

"THE true gourmet cooks with his heart and not with his pocketbook" a famous food authority once said to me. This struck me, then and now, as an epigram well worth remembering and putting into practice.

In the light of this saying, it is clear that European peasants, with almost no money, and few supplies, have been gourmets for centuries—witness the sauces of France and the ever-present *pot au feu*—the national stews and goulashes of other nations—wonderful dishes that made the most of a morsel of meat—all savory and full of heart-warming flavor through perfect seasoning. This is "cooking with the heart".

And in America, too, the best recipes are those in which just the right amounts of seasonings blend deliciously in the fine flavor of the finished dish.

I feel sure that many of the carefully selected recipes in this little book will find all-time favor in hundreds and hundreds of homes. Each illustrates in its own way, certain flavor secrets. A few drops of Worcestershire sauce—a tablespoon or so of prepared mustard—a *soupçon* of dry mustard—a rich but subtle blend of spices—lend their gourmet's touch to food in a never-to-be forgotten way, all through these pages.

Do get acquainted with these recipes right away. Enjoy their beauty and their fine flavor at your own table. And, if you can find a moment, in these busy days, write us a line or two and tell us which ones you like best.

THE R. T. FRENCH COMPANY
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Savory Pork Tenderloin

(pictured on cover)

1 pork tenderloin (2 lbs.)
French's Whole Cloves
½ cup brown sugar
2 tablespoons French's Prepared Mustard
½ cup water

Simmer tenderloin in water to cover 45 minutes; drain. Stud upper surface with cloves. Mix brown sugar and mustard. Place meat in baking pan. Spread with mustard mixture. Pour water into pan. Bake in a hot oven (400° F.) 30 minutes. Serve sliced, hot or cold. Serves 6.

Cinnamon Pinwheels

(pictured on cover)

Roll baking powder biscuit dough in an oblong ¼-inch thick. Spread with melted butter or margarine. Sprinkle generously with brown sugar and cinnamon. Roll up tightly, like a jelly roll. Cut in ½-inch slices. Place cut-side up in greased baking pan. Bake in hot oven (450°F) 12-15 minutes.

Boston Baked Beans

(pictured on cover)

2 cups pea beans
½ teaspoon baking soda
¼ lb. salt pork
1 small peeled onion
2 teaspoons salt
1 tablespoon French's Prepared Mustard
⅛ teaspoon French's Black Pepper
1 teaspoon French's Worcestershire Sauce
⅓ cup molasses
boiling water

Pick over beans; wash; cover with cold water and let soak overnight. Drain. Cover with fresh cold water; add soda. Cover and simmer until tender. Drain; rinse with cold water. Pour boiling water over pork; scrape rind until white. Put onion in bean pot. Add beans. Bury salt pork in beans, leaving scored rind exposed. Combine salt, mustard, pepper, Worcestershire sauce and molasses in measuring cup. Fill cup with boiling water. Mix well. Pour over beans. Add enough boiling water to cover beans. Cover bean pot. Bake 6 hours in slow oven (300° F.) adding boiling water as needed to keep beans just covered. Remove cover for last hour to brown beans and pork. Serves 6-8.

Cooked Salad Dressing

(pictured on cover)

1 tablespoon margarine
2 tablespoons flour
2 teaspoons Colman's Mustard
1 teaspoon salt
1 teaspoon French's Paprika
dash of French's Cayenne
2 tablespoons vinegar
½ cup each, water and milk

Melt margarine in double boiler. Mix flour, mustard, salt, paprika and cayenne. Blend with melted margarine. Add vinegar. Add water slowly, stirring constantly. Cook until mixture thickens. Add milk, and cook only long enough to heat mixture through. Chill. Yield: about 1 cup.

Yardstick Sandwich

(pictured at left)

Slice a French or Vienna loaf down to but not through the bottom in thick slices. Mix equal quantities of softened butter or margarine and French's Prepared Mustard. Spread cut surfaces of bread with this mustard mixture. Slip in thin slices of sweet onion and cheese. Set loaf on a baking sheet and put in a moderate oven (350° F.) for 15 minutes.

Ham Pinwheels

1 cup sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
2 tablespoons shortening
⅓-½ cup milk
½ cup ground, cooked ham
1 tablespoon French's Prepared Mustard
1 cup medium white sauce
½ cup diced cooked or canned green beans
½ cup cooked or canned whole kernel corn
French's Paprika

Mix and sift dry ingredients. Cut in shortening with 2 knives or pastry blender. Add enough milk to make a soft dough. Roll out in oblong ¼-inch thick on lightly floured board. Combine ham and mustard; spread on dough. Roll up, jelly-roll fashion, cut in 1-inch slices. Place on greased baking sheet. Bake in hot oven (425° F.) 15-20 minutes. Combine white sauce, beans and corn; heat. Serve on pinwheels; sprinkle with paprika. Serves 4.

Dinner Chowder

(pictured at left)

2 cups diced potatoes
¾ cup minced onion
½ cup diced celery
2½ teaspoons salt
2½ cups boiling water
4 tablespoons butter or margarine
4 tablespoons flour
¼ teaspoon French's Black Pepper
½ teaspoon Colman's Mustard
1½ teaspoons French's Worcestershire Sauce
2 cups milk
¼ lb. grated cheese (omit, if served with Yardstick Sandwich)
1 tablespoon minced parsley
1 cup cooked or canned tomatoes

Combine potatoes, onion, celery, 1 teaspoon of the salt and boiling water in deep kettle. Cover; simmer until tender—about 15 minutes. Meanwhile, melt butter in double boiler. Blend in flour. Add remaining 1½ teaspoons salt and next 4 ingredients, while stirring. Cook, stirring until thickened. Add cheese, if used, and stir until melted. Stir into potato mixture. Add parsley and tomatoes. Heat. Serves 4 as main dish.

Kidney Stew Supreme

(pictured at left)

- 1¼ lbs. kidney (lamb, veal, pork or beef)
- 1½ cups chopped onion
- 3 tablespoons fat or salad oil
- 1½ teaspoons salt
- ⅛ teaspoon French's Black Pepper
- 1 tablespoon French's Worcestershire Sauce
- 3¾ cups water
- 4 tablespoons flour
- 3 cups hot, seasoned, mashed potatoes
- 6 eggs

Cube kidney; soak 1 hour in salted water. Drain. Brown with onion in fat or salad oil. Add salt, pepper, Worcestershire sauce, water. Cover; simmer 30 minutes. Thicken gravy with flour. Pour into casserole. Make potato border with 6 wells. Break egg in each well. Bake in a moderate oven (350° F.) 30 minutes. Serves 6.

Last-of-the-Meat Loaf Special

- 2 tablespoons melted butter or margarine
- 2 tablespoons dry crumbs
- 2 teaspoons grated onion
- 2 cups mashed potato
- 1 cup cooked grated carrot
- ½ teaspoon salt
- Few grains French's Black Pepper
- ½ teaspoon French's Poultry Seasoning
- 2 tablespoons chopped parsley
- sliced meat loaf
- 2 tablespoons melted fat or salad oil
- 2 teaspoons French's Worcestershire sauce
- 2 teaspoons French's Prepared Mustard
- ½ cup raw carrot slices

Combine butter or margarine, crumbs and onion. Add potatoes, grated carrot, salt, pepper, poultry seasoning and parsley; place in greased baking dish. Top with meat. Combine fat or salad oil, Worcestershire sauce and mustard; pour over meat. Bake in moderate oven (350° F.) 25-30 minutes. Garnish with carrot slices. Serves 4.

Deviled Fried Chicken

- 3-3 ½ lb. chicken
- ¾ cup flour
- 3 teaspoons Colman's Mustard
- 3 teaspoons salt
- ¼ teaspoon French's Black Pepper
- milk
- fat or salad oil
- 1 tablespoon French's Worcestershire Sauce
- 1 garlic clove

Have chicken disjointed at market. Sift flour, mustard, salt and pepper. Dip pieces of chicken first in milk, then in flour mixture. Fry in shallow fat or salad oil (1-1 ½ inches deep) heated to 375° F., to which the Worcestershire sauce and garlic have been added, until golden brown. Drain. Place chicken in pan. Bake, uncovered, in moderate oven (350° F.) for about 20 minutes.

French's
Worcestershire Sauce
French's
MUSTARD

Super Potato Salad

(pictured at left)

4 cups cubed, cold boiled potatoes
1 small onion, chopped
2 tablespoons chopped parsley
1 cup chopped celery
1 teaspoon salt

Combine potatoes, onion, parsley, celery and salt. Combine with French's Mustard Salad Dressing (below). Serve on salad greens. Garnish with tomatoes and cucumbers. Serves 6 to 8.

French's Cream Salad Dressing

4 tablespoons French's Prepared Mustard
2 tablespoons light cream or evaporated milk
2 tablespoons sugar
2 tablespoons vinegar
¼ teaspoon salt

Combine all ingredients; beat until light and fluffy. Yield about ⅔ cup dressing.

Jellied Vegetable Salad

1 envelope (1 tbsp.) unflavored gelatine
6 tablespoons cold water
2 tablespoons cider vinegar
1 tablespoon lemon juice
½ teaspoon salt
5 tablespoons granulated sugar
1 cup boiling water
½ cup diced celery
1 cup shredded cabbage
1 cup diced, cooked carrots

Soften gelatine in cold water. Mix the vinegar, lemon juice, salt, sugar and boiling water together. Bring to the boiling point and add softened gelatine. Stir until gelatine dissolves. Chill until syrupy. Fold in vegetables. Chill until firm. Serve with French's Mustard Salad Dressing (above). Serves 4-6.

Deviled Eggs

Cut hard cooked eggs in half. Remove the yolks and mash with a fork. Add salt and enough French's Mustard Salad Dressing (above) to form a smooth paste. Fill the whites of the eggs with the mixture and serve on lettuce. Garnish with French's Paprika.

Vitamin Salad

5 cups shredded raw spinach
1 cucumber
3 tomatoes
12 radishes
French's Mustard Salad Dressing (above)

Wash spinach thoroughly; break leaves into small pieces; measure 5 cups. Peel cucumber; score lengthwise with tines of fork; slice. Peel and slice tomatoes. Slice radishes. Combine; serve with French's Mustard Salad Dressing. Serves 6.

Garden Salad

(pictured at left)

Lettuce
Romaine
Mustard greens
Tiny onions
Sliced radishes
Fluted carrot strips*
Green pepper rings
Sliced tomatoes
Sliced cucumbers

Arrange crisp greens in salad bowl. Add onions, radishes, carrot strips and green pepper rings. Make a border of alternating slices of tomato and cucumber. Just before serving toss with Marge's French Dressing.

*Cut paper-thin lengthwise slices of carrot. Flute like ribbon candy. Secure with toothpicks. Drop into ice water. Remove toothpicks when throughly chilled and crisp. Serves 6.

Marge's French Dressing

(pictured at left)

1 garlic clove, crushed
¾ cup olive or salad oil
2 tablespoons French's Prepared Mustard
1 teaspoon salt
2 tablespoons French's Worcestershire sauce
2 tablespoons vinegar
2 teaspoons sugar
⅛ teaspoon French's Black Pepper

Rub mixing bowl with garlic. Combine remaining ingredients. Beat with rotary beater until smooth. Yield: about 1 cup.

Hamburger Mustard

(pictured at left)

1½ lbs. hamburger
2¼ teaspoons salt
⅛ teaspoon French's Black Pepper
1½ tablespoons French's Worcestershire Sauce
1 garlic clove, crushed
½ cup French's Prepared Mustard
2 cups thinly sliced onions
parsley

Combine hamburger, salt, pepper and Worcestershire sauce. Form into 2 large thin patties. Rub pie pan with garlic. Place 1 patty in pan. Spread with mustard; top with onions. Place second patty on top. Brown lightly under broiler. Turn top patty and brown. Invert hamburger "sandwich" into another pie pan and brown under broiler. Turn top patty and brown. Cover (use first pie pan as cover) and bake in a moderate oven (350° F.) about 40 minutes. Cut in six wedges. Garnish with parsley. Serves 6.

Grapefruit Piquante

(pictured at left)

Peel 2 grapefruit; separate into membrane-free segments. Chill. Mix ¾ cup ketchup, 3 tablespoons lemon juice, 1½ tablespoons French's Worcestershire Sauce and ¾ tsp. salt. Chill. Serve grapefruit and sauce as dinner appetizer. Serves 6.

Oven Baked Ham

(pictured at left)

Place ham fat side up on rack in roasting pan. For tender (uncooked) ham, wrap ham loosely in inner paper wrapping. Bake in a moderately slow oven (325° F.) 25 minutes per pound. One hour before the end of total baking time remove from oven, remove paper and rind. Combine ¼ cup brown sugar, 1 tablespoon Colman's mustard, 1 cup liquid honey, ½ cup orange juice. Pour over ham. Bake 45 minutes longer. Remove from oven. Slice oranges; quarter slices. Arrange on ham in flower pattern with maraschino cherries; secure with French's Whole Cloves. Bake 15 minutes longer, basting frequently with the orange juice glaze.

Macaroni, Cheese and Pimiento Casserole

(pictured at left)

1 pkg. (9 oz.) elbow macaroni
4 tablespoons butter or margarine
4 tablespoons flour
½ teaspoon salt
2 tablespoons French's Prepared Mustard
2 cups milk
¼ lb. American cheddar cheese, grated
2 tablespoons diced pimiento

Cook macaroni in boiling salted water until tender; drain. Meanwhile melt butter or margarine; blend in flour and salt. Add mustard. Add milk. Cook over low heat, stirring constantly, until thickened. Add cheese, stirring until it melts. Add macaroni and pimiento. Pour into casserole. Bake in moderately hot oven (375° F.) fifteen minutes or until brown. Serves 6.

Tea Sandwich Fillings

(pictured at right)

1. Combine 2 cups ground, cooked ham, 5 tablespoons mayonnaise and 5 tablespoons French's Prepared Mustard. Cut whole wheat bread and white bread in 2-inch rounds. Put together with ham filling, using 1 round of whole wheat bread and 1 round of white bread. Cut top slice with doughnut cutter, if desired.

2. Mash 1 (3-oz.) package cream cheese. Cream in 1 tablespoon French's Worcestershire Sauce. Add 2 tablespoons finely cut chives. Use as filling with rounds of whole wheat and white bread, as in 1, above.

3. Combine 1 cup cottage cheese, 1 tablespoon French's Prepared Mustard and 1 tablespoon minced parsley. Remove crusts from thin slices of white bread. Spread with cheese mixture; roll up. Insert sprays of watercress at each end of roll.

4. Cream ¼ cup butter or margarine until it is like mayonnaise in consistency. Add 2 teaspoons French's Worcestershire Sauce. Use to spread rounds of white bread for open-face cucumber and pimiento sandwiches.

Delaware Crybabies

(pictured at right)

½ cup brown sugar
½ cup shortening, melted
½ cup molasses
1 egg, well beaten
2 cups sifted all purpose flour
¼ teaspoon salt
1 teaspoon baking soda
½ cup boiling water
½ teaspoon French's Cinnamon
½ teaspoon French's Nutmeg

Combine sugar and shortening. Stir in molasses. Add egg Sift flour with salt. Dissolve baking soda in water; add alternately to first mixture with flour. Add spices. Grease cookie sheets; drop batter by teaspoonfuls on sheets about 2 inches apart. Bake in moderately hot oven (375° F.) 8 minutes.

Cheese Straws

(pictured at right)

1 recipe flaky pastry (2 cups flour)
1 pkg. soft nippy cheese
½ teaspoon Colman's Mustard
½ teaspoon salt
dash French's Cayenne
French's Paprika

Roll pastry dough 1/16 inch thick on lightly floured board. Crumble the cheese fine; mix with mustard, salt and cayenne; sprinkle over pastry. Fold pastry in thirds from sides, then again in thirds from ends. Roll out ¼ inch thick. Cut in fingers about 3 inches long and ⅓ inch wide. Dust with paprika. Bake on lightly greased baking sheet in hot oven (425° F.) 8-10 minutes.

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Deviled Crabs

(pictured at right)

1 1/2 cups flaked crabmeat, fresh or canned
2 tablespoons butter or margarine
1 teaspoon Colman's mustard
2 tablespoons flour
1 cup rich milk or thin cream
salt and pepper

Flake crabmeat, removing all bits of shell. Measure. Melt butter or margarine; blend in mustard and flour. Add milk or cream. Cook over low heat, stirring constantly, until smooth and thickened. Add crabmeat. Season to taste with salt and pepper. Fill shells or ramekins. Cover with buttered crumbs. Bake in a moderate oven (350° F.) 20 minutes or until the mixture swells and is brown. Serves 4-6.

Tuna Fish-Avocado Casserole

2 cans tuna fish
4 tablespoons butter or margarine
4 tablespoons flour
2 teaspoons Colman's Mustard
1 1/2 cups milk
1/2 cup light cream or top milk
salt and pepper
1 avocado, peeled and diced
Cracker crumbs

Drain tuna fish; shred fine. Melt butter or margarine in double boiler and blend with flour and mustard. Add milk and cream. Cook over hot water, stirring constantly, until smooth and thickened. Add tuna fish. Season to taste with salt and pepper. Remove from heat. Fold in avocado. Fill casserole with alternate layers of cracker crumbs and tuna fish mixture, ending with crumbs. Dot with butter or margarine. Bake in a hot oven (400° F.) until mixture begins to bubble. Serve at once. Serves 6.

Sour Cream Dressing

1/2 teaspoon Colman's Mustard
1 teaspoon salt
1 tablespoon flour
1 tablespoon sugar
dash French's Cayenne
1/4 cup vinegar
1/4 cup water
1 egg yolk
1 cup sour, light cream

Mix together mustard, salt, flour, sugar and cayenne in top of double boiler. Stir in vinegar and water. Cook over hot water, stirring, until thickened. Add a spoonful of the hot mixture to the egg yolk; mix well; return to double boiler and cook 1 minute longer. Cool. Whip cream until light and fluffy. Fold in. Chill. Yield: 1 1/4 cups.

Mustard Pickles

1 quart large cucumbers cubed
1 quart small cucumbers whole
1 quart silver-skinned onions
1 quart green tomatoes chopped coarse
2 red sweet peppers chopped fine
1 large cauliflower broken in small pieces
1 quart water
½ cup salt
6 tablespoons Colman's Mustard
1 tablespoon Turmeric
1 cup flour
2 cups sugar
2 quarts vinegar

Wash vegetables, cover with brine solution made by mixing water and salt. Let stand 24 hours—bring to boil in same solution. Drain. Mix together remaining ingredients, and cook until thick. Stir in pickles—heat thoroughly—empty into hot sterilized glass jars; seal. Makes about 6 quarts.

Connie's Butter Beans

4 quarts butter (or wax) beans
1 quart vinegar
1 cup brown sugar
1 cup corn syrup
1 tablespoon celery seed
2 teaspoons salt
½ cup Colman's Mustard
½ cup flour
1 tablespoon French's Turmeric

Clean, remove ends and chop beans into small pieces, then boil in salted water until tender. Drain well. Bring 3 cups of the vinegar, the sugar and corn syrup to the boiling point. Add the celery seed, salt and mustard, flour and turmeric mixed to a paste with the remaining 1 cup cold vinegar. Bring to a boil and cook in double boiler until thick. Pour over the beans. Heat to boiling point. Seal in hot sterilized jars. Makes about 6 pints.

Mustard Cucumber Pickles

¼ cup salt
1 quart water
2 quarts sliced, peeled small cucumbers
¼ cup Colman's Mustard
1 cup granulated sugar
½ cup flour
1 teaspoon French's Turmeric
1 teaspoon celery seed
1 quart vinegar

Stir salt into water until dissolved. Then pour over cucumber slices. Let stand overnight. Combine mustard, sugar, flour, turmeric and celery seed. Stir in 1 cup vinegar. Bring remaining vinegar to a boil. Add spice-and-vinegar mixture and cook uncovered 15 minutes, stirring frequently. Add cucumbers. Bring to a boil, cover and simmer 15 minutes. Turn into hot sterilized jars and seal. Makes about 3 pints.

Celery Seed
Stick Cinnamon
WHOLE YELLOW
Mustard Seed
Turmeric
Colman's
Mustard

Scalloped Halibut

2 pounds halibut
6 tablespoons butter or margarine
6 tablespoons flour
2 cups milk
1 cup fish stock
salt and pepper
2 teaspoons French's Worcestershire sauce
2 tablespoons chopped pimiento
1 tablespoon chopped parsley
½ cup bread crumbs

Wipe halibut; sprinkle with salt and pepper. Wrap in cooking parchment, or cheesecloth and cook in salted water until tender, about 20 minutes. Drain; reserve 1 cup fish stock. When fish is cool remove skin and bones and break apart. Melt butter, add flour and gradually add milk and stock. Cook until thick and smooth, stirring constantly. Season with salt, pepper and Worcestershire. Add pimiento and parsley. Place layers of fish and sauce alternately in buttered baking dish. Sprinkle top with bread crumbs and dot with butter or margarine. Bake 30 minutes in moderate oven (350° F.) Serves 6.

Eggs Creole

1 cup diced onion
2 tablespoons butter or margarine
1½ tablespoons flour
½ teaspoon salt
½ teaspoon French's Celery Salt
½ teaspoon French's Curry Powder
½ teaspoon sugar
2 cups (14-oz. can) tomato juice
1 teaspoon French's Worcestershire Sauce
1 cup drained cooked peas
6 hot, hard cooked eggs
3 cups steamed buttered rice

Slowly saute onion in butter about 5 minutes until yellow; add flour, salt, celery salt, curry powder and sugar and mix well. Add tomato juice and Worcestershire sauce; cook until thickened, stirring constantly. Heat peas in this sauce. Arrange sliced or quartered hard cooked eggs on nests of rice; pour sauce over each. Makes 6 servings.

Oven Barbecued Spareribs

4 lbs. spareribs
½ cup chopped onion
2 tablespoons fat or salad oil
⅓ cup vinegar
2 tablespoons brown sugar
½ teaspoon salt
½ cup chili sauce
3 tablespoons prepared horseradish
3 tablespoons French's Worcestershire sauce

Have spareribs cut in serving size portions. Place in casserole; cover. Bake in moderate oven (350° F.) 30 minutes. Brown onion in fat or salad oil. Add vinegar, sugar, chili sauce, horseradish, Worcestershire sauce and salt. Cook slowly 20 minutes. Place spareribs in baking pan; spread with sauce; bake uncovered 1 hour. Serves 8.

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It's so easy—takes just a minute. Take as much tomato juice as you want to serve.

To each glassful of tomato juice add a little—a very little—pepper and salt.

Then for each glassful add a teaspoonful of French's Worcestershire. Mix well—serve very cold.

Baked Indian Pudding

⅓ cup yellow corn meal
⅓ cup cold water
1 quart milk
½ cup molasses
½ teaspoon salt
½ teaspoon French's Cinnamon
2½ teaspoons French's Nutmeg
1 egg, beaten

Mix corn meal with water. Scald milk. Add the corn meal. Cook in a double boiler 20-25 minutes, or until thickened. Stir occasionally. Add molasses, salt, cinnamon, nutmeg and egg. Bake in a moderately slow oven (325° F.) forty-five minutes. Serve with cream. Serves 6.

Soft Molasses Cookies

6 tablespoons melted shortening
½ cup light molasses
1 egg
1 cup sifted flour
2 teaspoons baking powder
⅛ teaspoon salt
¼ teaspoon French's Nutmeg
¼ teaspoon French's Ginger
¼ teaspoon baking soda
2 tablespoons milk
¼ teaspoon French's Lemon Extract
nutmeats or seedless raisins

Combine shortening and molasses. Beat egg; add. Sift together flour, baking powder, salt, nutmeg, ginger and soda. Add alternately with milk to molasses mixture; add lemon extract. Drop by teaspoons 2 inches apart on greased baking sheet. Top with nutmeats or raisins. Bake in hot oven (425° F.) 5-8 minutes. Remove from pan immediately. Makes 2½—3 dozen cookies.

Spiced Pineapple Juice

1 can unsweetened pineapple juice
½ stick of French's Stick Cinnamon
Juice of ½ lemon
¼ cup sugar

Bring the pineapple juice to a boil and let it simmer for a while with the cinnamon stick. Add lemon juice and sugar. Stir until sugar is dissolved. Strain and serve very hot.

Hot Spiced Milk

Sweeten milk to taste with brown sugar, white sugar or honey according to taste. Add a dash of French's Cinnamon, a few grains of French's Nutmeg and a dash of French's Allspice. Bring to scalding point slowly, while stirring. Do not allow to boil. Serve hot on cooked cereal or stewed fruit.

Twenty Cooking Tricks and Shortcuts

There are tricks to all trades, and cooking is no exception to the rule. Have you tried these?

1. The next time you broil hamburg, chops or steak, try this flavor trick. Add a few drops of French's Worcestershire sauce to a little melted butter or margarine. Brush over the surface of the meat. After turning the meat, repeat.
2. Add just a dash of sugar and spice to vegetables while they cook; try French's Nutmeg with green beans; French's Allspice with diced asparagus; French's Garlic Salt with spinach; French's Ginger with summer squash; and French's Cloves with beets. Then go ahead and experiment "on your own".
3. Spices have a wonderful way with fruits, too. Add French's Stick Cinnamon and French's Whole Cloves plus a little brown sugar to dried prunes or apricots while they cook. Mix sugar and French's Cinnamon—serve with blueberries. Dust honeydew melons lightly with French's Ginger. Add a dash of French's Mace to rhubarb before cooking. Sprinkle prepared grapefruit halves with brown sugar and French's Cinnamon, Cloves or Mace before broiling. And so on.
4. No sour milk? If the recipe calls for it just put 1½ tablespoons of lemon juice in a measuring cup and fill the cup with sweet milk or diluted evaporated milk.
5. At the first opportunity, serve steak with new flavor. After broiling, sprinkle with Colman's mustard and dot generously with butter or margarine. Place under broiler just long enough to melt the butter.
6. Don't waste molasses, honey or syrups in measuring. Grease the measuring cup lightly and every drop will pour out.
7. Another saving trick: when foods are to be floured before cooking, put a small amount of seasoned flour in a paper bag. Add the meat, fish, or what not and shake vigorously. The food will be evenly coated and no flour wasted.
8. If you add raisins and nutmeats to the sugar-shortening-egg mixture for cake, and then add dry ingredients and milk alternately, the raisins and nuts will be well-distributed through the cake after it is baked.
9. Good cooks say that there won't be any "tunnels" in muffins if the shortening is cut in (as for biscuits or pastry) instead of melting it.
10. Never, never throw water or flour on a fat fire. Water spreads the flames, flour may cause an explosion. *Use salt.*
11. For flavor or color, add a spoonful of molasses to gravy or stew.
12. Run the back of a knife over tomatoes before peeling. The thin skin will strip off easily, then.
13. An extra pair of eyebrow tweezers kept in the kitchen drawer makes quick work of stubborn pinfeathers.
14. Crumb crusts for pies will cut like a charm if they are baked (8-10 minutes at 350° F.) and chilled before the filling is added.
15. Another trick to keep raisins from sinking to the bottom of a cake; boil the raisins 5 minutes in water to cover; then drain on absorbent paper and cool.
16. A teaspoonful or two of lemon juice in the cooking water keeps white vegetables white.
17. For fluffier muffins put the batter into greased pans that are sizzling hot.
18. Pastry won't stick to the board and break when it's rolled out if the board is covered with waxed paper (use thumb tacks) and then dusted lightly with flour.
19. Scissors make quick work of dicing celery, cutting chives, trimming pastry, etc. Keep a pair in the kitchen.
20. Brown sugar will stay soft a long time if stored in a tightly covered jar in the refrigerator.

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